andrew james

7L Food Mixer

Please read the manual fully before using the appliance and keep the manual safe for future reference

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Safety Information

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by and authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas or electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended.

However, if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.

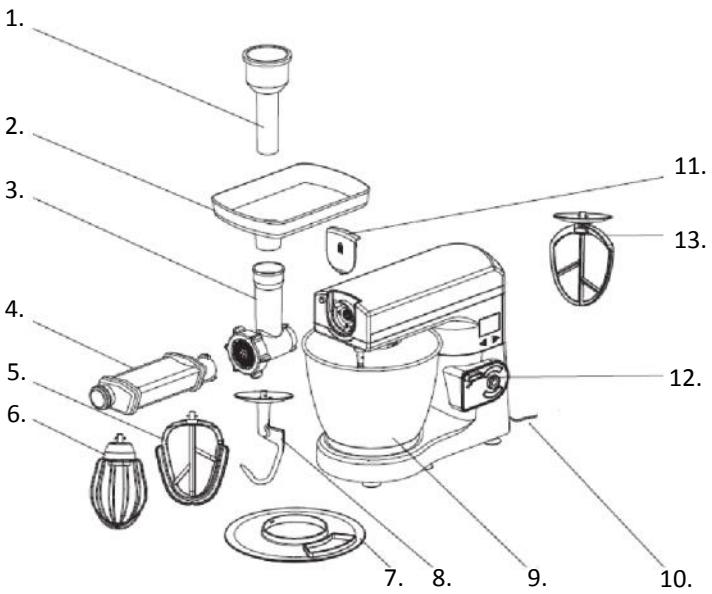
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Special safety instructions for this machine

- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable work surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.
- Only the pusher should be used for refilling the mincer.

DANGER OF OVERLOADING: Please use the device either as a mincer or mixer, but never both functions at the same time.

Appliance Components Overview



Main components and Standard accessories

1.Crush/ plunger (optional accessory)	8. Dough hook
2.Meat dish (optional accessory)	9. Stainless steel bowl (7L)
3.Meat grinder (optional accessory)	10. Power cord
4.Flat past maker (optional accessory)	11. Front end shield
5.Flexible beater blade	12. Arm release lever
6.Balloon whisk	13. Metal beater blade
7.Cover (food guard)	Black disc covers (located on the top of the attachments)

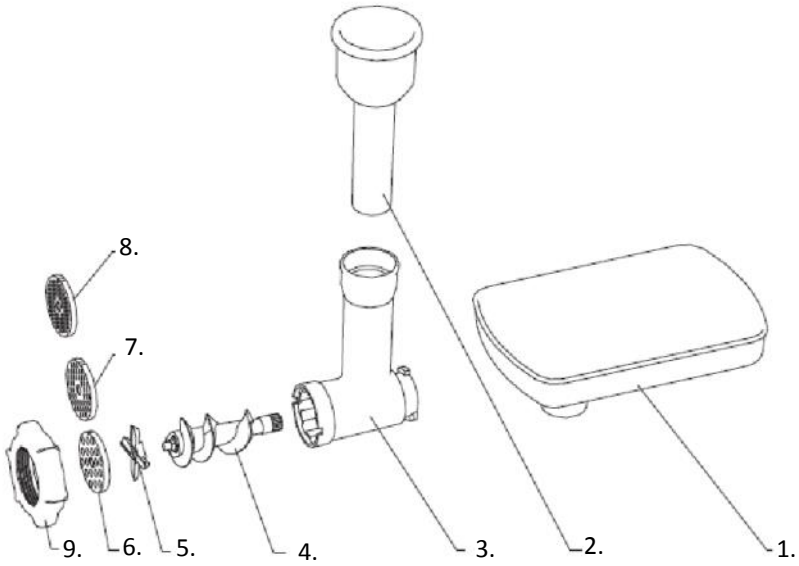
Using the mixing bowl

1. Place the mixing bowl into its holding device and turn the dish in the direction of “LOCK” until it locks into place.
2. In order to lift the arm, press the lever (12) downwards in the direction of the arrow. The arm will now move upwards.
3. Mount the required utensil by inserting the top into the drive shaft and locking the cotter pin in the shaft by turning it to the right.
4. Now place your ingredients in the bowl. Do not overfill the machine, the maximum quantity of ingredients is 4.0 KG.
5. Lower the arm using the lever (12).
6. Insert the mains plug into a properly installed 230 v/50 Hz safety power socket.
7. Switch on the machine using the control panel to a speed between 1 and 6 (corresponding to the mixture).
8. Heavy mixture operating time: when mixing heavy mixes, do not operate the machine for more than 4 minutes and allow it too cool down for a further 10 minutes before using it again. We recommend that you use the metal beater blade supplied as the blade is designed for large and heavy mixes. Use the splash guard to protect against liquid measures.
9. After kneading/ stirring, switch back to the “ON/OFF” position as soon as the mixture has formed a ball. Then remove the mains plug.
10. Press the lever downwards and the arm will be raised.
11. The mixture can be released with the help of a spatula and removed from the mixing bowl.
12. The mixing bowl can now be removed by turning it to the left.
13. Clean the parts as described under “Cleaning”.

Tips for baking

- To reduce the risk of curdling when making sponges add a little of the measured flour when mixing eggs to butter and sugar. Please ensure that the eggs will harden the butter rather than separate them.
- Dried fruit often soaks up the moisture of the dough or cakes. To ensure a better texture with your bake, soak the dried fruit first.
- If the dough requires salt, do not add it during the first twenty minutes of making the dough as it can soak up the water and reduces the time it takes to knead the dough.
- A good tip to get a glossy finish to your bread is to turn the temperature of your oven up to a high setting then drop it to your required baking temperature. Place three ice cubes into a tray in the bottom of the oven. Then place your bread dough onto the middle shelf.
- Use quality ingredients, the more you invest in your ingredients the better the final taste will be.
- Keep things measured and simple, baking is a science so it is important to measure your ingredients with accuracy.
- Always use the correct size tin when baking. Overloading the cake tin will increase the baking time and reduce the quality of the bake, using insufficient amounts of mix will result in burning.

Meat Grinder attachment purchased separately at www.andrewjamesworldwide.com



Optional Accessories- Meat grinder attachment	
1. Meat Dish	8. Cutter (Middle)
2. Crush/ plunger	9. Nut
3. Meat grinder	
4. Roller	
5. Blade	
6. Cutter (fine)	
7. Cutter (coarse)	

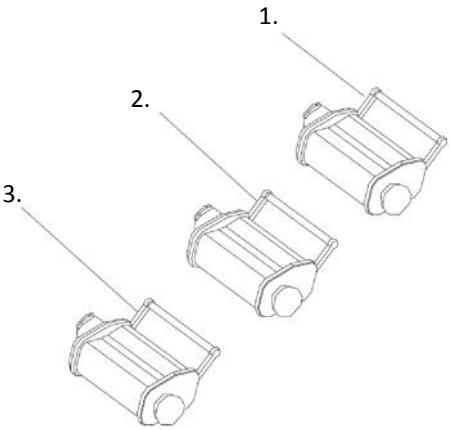
Inserting the attachment

1. Lift up the front end shield.
2. Holding the head, insert it into the inlet.
3. Rotate the head in the same direction until a small sound can be heard. Try to gently rock the head to ensure it is firmly secured in the correct position.
4. Place the meat dish on the appliance in the appropriate place.
5. Place the food screw into the head, long end first by turning the feed screw slightly until it is set into the motor housing.
6. Place the cutting blade onto the feed screw shaft with the blade facing the front as illustrated. If it is not fitted properly then the meat will not grind correctly.
7. Place the desired cutting plate next to the cutting blade, fitting protrusions into the slots.
8. Support or press the centre of the cutting plate with one finger then screw the fixing ring until it is tight with the other hand, do not over tighten it.
9. Place the hopper plate on the head and fix it into position.
10. Place the unit on a flat, level and sturdy place.
11. The air passage at the bottom and the side of the motor housing should be kept free and unblocked.

Pasta maker attachment
purchased at www.andrewjamesworldwide.com

Lift up the Front end shield and insert the past maker attachment.

1. Flat pasta maker
2. Pasta maker (thin noodle)
3. Pasta maker (thick noodle)



Basic Pasta menu

125g of wheat flour

1 egg per person

Method

1. Pour the flour into the middle of the mixing bowl.
2. Add the egg into the middle of the flour.
3. Mix the eggs with a fork until completely blended.
4. Remove the mixture onto a slightly floured table.
5. Run it through the pasta maker.

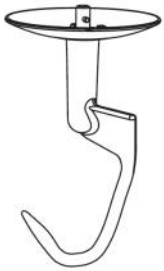
How to use the manual and automatic modes:

1. Plug the appliance into the electrical socket, push the on/off button and the LCD and the switch will display a blue light. The machine enters the standby mode : LCD lights up for 2 minutes, times display “00:00” and speed display “0”.
2. Push the “Manual/Auto” button once, the appliance will be in Manual mode.
3. The word “Manual” will flash in the LCD, you can then set the speed “1 to 6” by pressing the “+/-“ button, from “00:00”. You can stop the machine by pressing the “Manual/Auto” button if you want.
4. Auto mode: Push “Manual/Auto” button twice, the appliance will then be in the Auto mode. The “Soft Yeast” will flash in the LCD. You can then choose between the 6 different WORKING AUTO modes by using the “+/-“ button.

The six modes are:

1. Soft yeast (5 minutes)
2. Stiff yeast (5 minutes)
3. Fruit cake (5 minutes)
4. Short crust (4 minutes)
5. Meat grinder (5 minutes)
6. Pasta maker (10 minutes)
7. Egg beater (6 minutes)

Suggested Recipes



Dough Hook

White Bread

Smart Mode: White bread (Stiff Yeast dough)

Recipes

Flour weight: 500g

(1tsp) salt

7g (1oz) dried yeast

(1/2 tsp) sugar

250ml tepid water

Method

1. Place the dough hook on the mixer.
2. Pour the liquid into the bowl. Then add the flour, sugar and salt.
3. Use the “Stiff Yeast” auto setting.
4. Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave it somewhere warm until it has doubled in size.
5. Re-knead for 2 minutes at speed 1.
6. Half fill 450g (1 lb) greased tin with the dough, or shape it into rolls. Then cover with a tea towel and leave somewhere warm until it has doubled in size.
7. Bake at 230˚C/ 450˚F/Gas mark 8 for 30-35 minutes for loaves or 10-15 minutes for rolls.
8. When ready the bread will sound hollow when tapped on the base.

Banana Bread (soft yeast)

225g self raising flour

¼ tsp bi-carbonate of soda

Pinch of salt

75g of butter

175g caster sugar

2 medium eggs (beaten)

450g bananas (mashed)

100g walnuts chopped

Method

1. Place all the ingredients in the mixing bowl.
2. Insert the beater blade.
3. Choose the "Soft Yeast" auto setting.
4. Once mixed, place the mixture into a greased 1kg loaf tin.
5. Bake in a pre-heated oven on gas mark 4 (180˚C) for approx. 1 ¼ hours.
6. Leave it too cool for approx. 15 minutes before turning the bread onto a wire rack. Leave until cooled completely.

Sponge cake (fruit cake setting)

Recipe

2 eggs

100g caster sugar

100g plain flour

100g margarine

Method

1. To make the sponge, use the beater blade and place the eggs, sugar, margarine and flour into the mixing bowl and choose the auto fruit cake setting
2. Put the mixture into two 18cm greased and lined sandwich tins.
3. Bake at 180˚C/350˚F/gas mark 4 for about 20 minutes until the cake springs back when lightly touched.
4. Turn out onto a wire rack.

Flexible Blade beater

Short crust pastry

Recipes

225g plain flour

Pinch of salt

50g lard

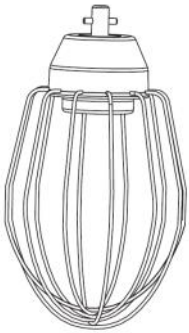
50g margarine

30 ml cold water

Method

1. Put the flour and salt into the bowl. Chop the margarine and lard up roughly and add it to the flour. Add the water.
2. Using the stainless steel beater blade, choose the short crust pastry setting.
3. Cook at around 200˚C/400˚F/gas mark 6 depending on the filling.

Balloon Whisk



Egg white (meringues)

Recipe

4-5 medium egg whites

200g caster sugar

Method

1. Line your baking tray with non-stick baking parchment.
2. Place the egg whites in the mixing bowl.
3. Whisk the egg whites choosing the egg beater auto setting.
4. On speed 4-6, slowly add half of the caster sugar, until the meringue is stiff.
5. Remove the bowl from the mixer.
6. Sprinkle the remaining sugar over the surface of the mixture and slowly start to fold it into the mixture with a metal spoon.
7. Place the meringue mixture onto the baking sheet and bake in a pre-heated oven on (140˚c/ Gas mark 1) for approx. 1-2 hours until crisp and dry.
8. Leave it to cool on a wire rack.

Cleaning

- Before cleaning always unplug the appliance from the main supply.
- Never immerse the appliance in water.
- Do not use any sharp instruments or abrasive detergents to clean the appliance.

Motor housing

Only use a damp clean cloth to clean the outside of the appliance.

Mixing bowl, mixing equipment and components of the meat grinder.

Caution

- Do not wash any accessories or components in the dishwasher.
- Do not expose any parts of the appliance to heat or caustic cleaners as they could become misshapen or discoloured.
- Components that have come into contact with food can be cleaned in soapy water.

Warning

- The blade of the meat grinder is very sharp.
- There is a danger of injury if not handled with caution.

Pasta Maker

- Components that have come into contact with food can be cleaned in soapy water.
- Allow the parts to dry thoroughly before reassembling the device.
- Please apply a small quantity of vegetable oil to the screens after they have dried.

Disposal of the appliance

Please note that this Andrew James product is mark with this Symbol:

This means that this product must not be disposed of together with ordinary household waste, as electrical and electronic waste must be disposed of separately.

In accordance with the WEEE directive, every member state must ensure correct collection, recovery, handling and recycling of electrical and electronic waste. Private households in the E.U. can take used equipment to special recycling stations free of charge. In certain member states used apparatus can be returned to the dealer where they were bought on the condition you buy new products. Contact your retailer, distributor or the municipal authorities for further information on what you should do with electrical and electronic waste.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com
Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

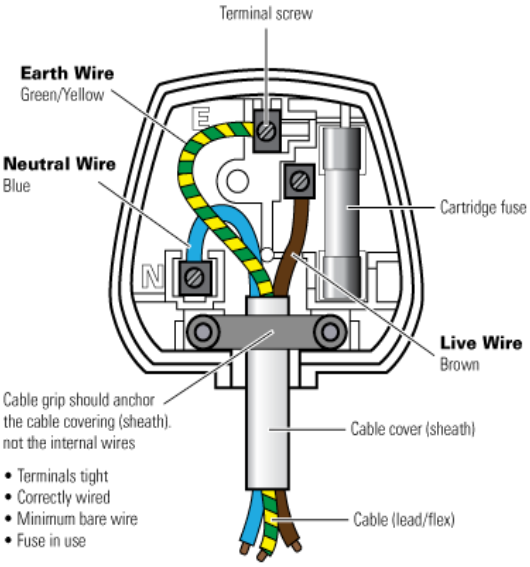
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical information

Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live** (**Brown**) wire connects to the right-most live (L) terminal nearest to the fuse.
- The **Neutral** (**Blue**) wire connects to the left-most neutral (N) terminal.
- The **Earth** (**Green and Yellow**) wire connects to the central, top most earthed (**E**) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol: ⧈

it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back

onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket. If the supply cord is damaged it must be replaced by a service agent or a similarly

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